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A Guide to Good Living.

A

Pocket Dictionary

OF THE

FRENCH TERMS

EMPLOYED IN

**COOKERY, CONFECTIONERY AND
KINDRED ARTS,**

AND

ON MENUS OR BILLS OF FARE,

GIVING THE

**Meaning, Pronunciation and Grammatical
Relations of each Word
according to the best authorities.**

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PREFACE.

THE extent to which French terms have been introduced into cookery and, consequently, into the bills of fare of even ordinary restaurants, renders a knowledge of the meaning of such words absolutely indispensable to every well-bred person, as well as to those housekeepers who occasionally find it necessary to refer to what are called "cook-books." Nothing is more embarrassing than to sit down to table with company in a restaurant and find one's self ignorant of the meaning of the names of the various dishes that are on the bill of fare. Unfortunately, the French employed by cooks and caterers is not always that of the "Académie Française," and one may look in vain in some of the larger French dictionaries for the cook's meaning of many words ("sauté," for example), though amongst those who are familiar with French dishes, these terms are well understood.

It is not every cook who can jabber French that can select the names appropriate to the several dishes which he prepares, and sometimes they get terribly mixed, as every one who has been obliged to frequent provincial restaurants knows. One there meets dishes which, although very excellent in themselves, would never be recognized by the names under which they masquerade. Nor is this to be wondered at when we recollect that even the "Professors of Heidelberg University" who aided in the preparation of a recent English, French, German and Italian "Phrase Book"

seem to have been unable to give the English equivalents for certain well-known French cookery terms. Thus, *semoule* is given as the English for the French word "semoule," and for "*purée de pois au croûtons*" they could find no English better than *purée de pois aux croûtons*. It is needless to say that "peas soup with sippets of bread" is a common English dish with a very good English name. In another glossary "*potages aux croûtons*" is translated *soup with bread*. One may have *soup with bread* and yet not have "*potages aux croûtons*."

Under each important word we have given all the phrases in which that word occurs, while at the same time we have endeavored to avoid the great expansion which would result from duplicating the same phrase under the several minor words of which it consists. Such expansion would defeat the chief object of the book by making it cumbersome and complicated. And as many of these phrases are idiomatic, the reader would hardly be able to make them out by merely translating each individual word. As those who have had any experience in this direction well know, beginners who depend upon dictionaries alone run the risk of making very queer translations, as was the case with the French chef who endeavored to present his menu in English and after much labor gave the following literal rendering of the name of a well-known dish (*ris de veau à la financière*): "The laugh of the calf to the female capitalist!" Each word is literally translated, but the result is most comically nonsensical. We trust that those who consult our little Dictionary will be enabled to avoid such pitfalls.

It is true that there are certain terms of which it is difficult to give an intelligent translation. These are chiefly fancy names adopted by individual cooks, and

having a merely local significance and ephemeral use. Dishes "à la Princess," "à la Victoria," etc., depend for their characteristics upon the individual ideas of the chef who adopts the names which distinguish them.

Another source of confusion arises from the fact that the English names of birds, etc., are often applied in this country to animals which are very different from those originally so called. Perhaps the most striking as well as the most familiar instance of this is the case of the robin. The European robin (*rouge-gorge* in French) is a small bird, less than the sparrow; the American robin is a much larger bird, and is frequently served at table. It is, in fact, a true thrush (*Turdus migratorius*). Another instance is seen in the use of the name "pheasant" (*faisan*). The true pheasant is not found in this country; but the ruffed grouse is often called "pheasant" in some parts of the United States. The same thing occurs amongst the fishes. Our pike is not the French *brochet*.

We have not attempted to give any instructions concerning either the grammar or the pronunciation of the language for the simple reason that such condensed rules and notes as we could embody in a book of this size would be of no practical use. But from the fact that the rules for the gender of nouns are, in French, exceedingly complex, and, further, that articles, adjectives and participles must agree in number and gender with the nouns to which they relate, we have in the Dictionary given the gender, etc., of all the nouns, the masculine and feminine forms of the adjectives, etc. Appended to each word will be found an English form for pronouncing it. This we have adapted from Nugent as being the most easily followed.

But it should be remembered that to speak a language is one thing, and to understand written or

printed expressions in that language is quite another. The reader will find no difficulty in understanding and remembering the phrases here given, even though he should never be able to speak a word of French; and if he should attempt the latter feat, he would at least be saved from making himself ridiculous by uttering such orders as “Café au lait without any milk”—an order which we actually heard given on one occasion to a French waiter!! We noticed the faint smile which overspread the face of the garçon, though with the innate politeness of his race he tried to conceal his mirth, brought a large cup of coffee without milk, and bowed politely for his “pour boire.”

JOHN PHIN.

Contractions Used in this Book.

<i>a</i> , active,	<i>n</i> , neuter,
<i>adj.</i> , adjective,	<i>part.</i> , participle,
<i>adv.</i> , adverb,	<i>pl.</i> , plural,
<i>art.</i> , article,	<i>pr.</i> or <i>prep.</i> , preposition,
<i>def.</i> , definite,	<i>q. r.</i> , quod vide (which see),
<i>f.</i> , feminine,	<i>s.</i> , substantive,
<i>indf.</i> , indefinite,	<i>sing.</i> , singular,
<i>m.</i> , masculine,	<i>v.</i> , verb,

POCKET DICTIONARY

OF THE

FRENCH TERMS

USED ON

MENUS AND BILLS OF FARE.

- A, *ah*, *prep.*, to; at; with; according to. See la.
abaissé, *ah-bayss s.f.*, bottom crust of a pie; undercrust of an pastry
abricot, *ah-bre-koh*, *s.m.*, apricot; une compote d'abricots=stewed apricots.
abricoté, *ah-bre-ko-tai*, *s.m.*, candied apricots.
absinthe, *ab-psaingt. s.f.*, wormwood; absinthe; vin sec avec de l'absinthe=purl royal; biere d'absinthe=purl.
affriter, *ah-fre-tai*, *v.a.*; to season a new pan with butter.
agneau, (*pl.* agneaux) *ah-ing-yo*, *s.m.*; lamb; agneau du printemps=spring lamb; carré d'agneau=breast of lamb.
aiguillette, *ai-qu-e-yett*, *s.f.*; a slice; small dishes, so called from the fact that the articles of which they consist are mounted on silver needles or skewers with ornamental handles. They form one of the varieties of "hors d'œuvres" of Soyer, and are commonly served on a napkin.
ail, *ah-yuh*, *s.m.* garlic
aile, *ell*, *s.f.*; a wing, a fin.
aileron, *ail-rong*, *s.m.*; a wing; a fin.
alberge, *al-berhj*, *s.f.*; early peach. See pêche.
Allemande, *al-manjde*, *s.f.*; a German woman; a l'Allemande=in the German manner; sauce Allemande=reduced or concentrated white velouté sauce thickened with cream and yolks of eggs, and served with nutmeg and lemon juice.
allumette, *ah-loo-mett*, *s.f.*; a lucifer match.
alose, *ah-loz*, *s.f.*; shad.
alouette, *ah-loo-ett*, *s.f.*; a lark.

- aloyau, *ah-loo-ah-yo*, *s.m.*; sirloin of beef; short rib of beef.
- amande, *ah-mangd*, *s.f.*; almond; sugar plum.
- amandé, *ah-mangdai*, *s.f.*; almond milk; a drink made of pounded almonds and milk.
- amour, *ah-moor*, *s.m.*; love. *petits puits d'amour*=little wells of love—a kind of tartlet.
- ananas, *ah-nah-nau*, *s.m.*; pine-apple.
- anchois *ang-shoo-ah*, *s.m.*; anchovy.
- andouille, *ang-doo-yuh*, *s.f.*; sausage.
- Anglais, *eang-glai*, *adj.*; English.
- anisette, *ah-ne-zett*, *s.f.*, anise water or cordial.
- anguille, *angg-e-yuh*, *s.f.*; eel.
- artichaut *ar-ti-sho*, *s.m.*; artichoke.
- asperge, *ass-pairhj*, *s.m.*; asparagus; *asperge en branche*=asparagus shoots; *asperge en petits pois*=asparagus peas or points of asparagus cut in short pieces.
- aspic, *ass-pick*, *s.m.*; a dish composed of cold meat or fish and jelly.
- assiette, *ah-syett*, *s.f.*; plate; plateful; *assiette blanche*=clean plate; *une assiette a soupe*=soup plate; *assiettes volantes* (literally flying plates)=dishes handed round to the guests but not placed on the table.
- attelette. same as *aiguillette*, *q. v.*
- au (*pl. aux*), *oh*; to the; with; in the manner of.
- avec, *ah-veck*, *pr.*; with; by.
- avoine, *ah-voe-eun*, *s.f.*; oats; *farine d'avoine*=oatmeal; *gâteau d'avoine*=oatmeal cake.
- baba, *bah-bah*, *s.m.*; currant cake.
- ballotine, *bah-lo-teen*, *s.f.*; a shoulder of lamb, larded; a kind of orange.
- bain-marie, *baing-mah-ree*, *s.m.*; a water-bath; a vessel containing water in which the vessel containing the article to be cooked is placed.
- barbe de capucin, *barb-duh-kui-poo-saing*, *s.f.*; a salad made of the young shoots of chicory.
- barbotuer, *bar-ba-tur*, *s.m.*, tame duck.
- barde, *bardd*, *s.f.* a thin slice of bacon covering a fowl while roasting.
- bardé, *bar-dai* covered with bacon while roasting.
- bas, *bau*, *s.m.*; the bottom.
- bas, *bau*, *adj.*; low; small; *le bas bout de table*=the foot of the table.
- bavaroise, *bah-car-oo-ahz*, *s.f.*; a drink made of syrup of capillaire and water.

- beatilles, *bai-ah-tec-yah*, *s.f. pl.*; titbits such as sweet-reads, etc.; things put into ragouts and sauces; *tourte de beatilles*=giblet pie.
- bécasse, *bai-kass*, *s.f.*; woodcock. See *coq*.
- bécassine, *bai-kah-sinn*, *s.f.*; snipe
- bechamelle, *bai-shah-mell*, *s.f.*; cream sauce; a white sauce invented by Bechamel, steward to Louis XIV.
- beignets, *bay-ing-yay*, *s.m., pl.*; fritters. When used alone it generally means apple fritters.
- betterave, *bett-rave*, *s.f.*; beet.
- beurre, *buh-er*, *s.m.*; butter; *beurre frais*=fresh butter; *beurre salé*=salt butter; *beurre fondu*=melted butter, a well-known sauce.
- bière, *by-ayre*, *s.f.*; beer.
- bifteck, *bif-teck*, *s.m.*; beef steak.
- biquet, *be-kay*, *s.m.*; kid.
- biramprot, *bi-rang-bro*, *s.m.*; flip; a drink made with beer, sugar and nutmeg.
- biscotin, *bis-co-taing*, *s.m.*, sugar cake; sweet biscuit.
- biscuit, *bis-koo-e*, *s.m.*; biscuit; cake twice baked.
- bisque, *bisk*, *s.f.*; bisk; a rich soup generally made with lobsters, crabs or crayfish, but sometimes from meat or fish; a kind of ice cream.
- blanc, *blang*, *s.m.*; a rich gravy in which made dishes or entrees are sometimes served.
- blanc, *blang*, *adj. m.*; } white, clean; *sauce blanche*=
blanche, *blangsh*, *adj. f.*; { melted butter.
- blanc-manger, *blang-mang-hjai*, *s.m.*; a term applied to various kinds of non-acid jellies prepared from calves' feet, sea-weed, rice, etc., and flavored.
- blanchi, *blang-she*, *part. m.*; } blanched; made white.
blanchie, *blang-she*, *part. f.*; }
- blanquette, *blang-kett*, *s.f.*; a delicate white wine: white beer; white bait; a white fricassee, ordinarily made with veal.
- blé, *blai*, *s.m.*; grain of any kind, but usually applied to wheat; *blé d'Inde*=maize; *blé noir*=buckwheat.
- blond, *blong*, *adj.*, blond; *un rôti blonde*=brown roast meat; *une sauce blonde*=brown sauce.
- blond, *blong*, *s.m.*; brown gravy; *blond de veau*=veal gravy.
- bœuf, *buff*, *s.m.*; beef; *bœuf à la mode*=à la mode beef.
- boissons, *boo-ah-song*, *s.f.*; beverage, drink.
- bon, *bong*, *adj., m.*; } good; *à la bonne femme*=as the
bonne, *bonn*, *adj., f.*; { housewife does it.
- boubon, *bong-bong*, *s.m.*; literally, "good-good"; sugar plum.

bondon, *bong-dong*, *s.m.*; a bung. This term is sometimes applied to forced meats, cheese, etc., made into the form of a bung or short cylinder.

bouche, *boo-sh*, *s.f.*; the mouth; *bonne bouche*=a dainty; a tid-bit.

bouchée, *boo-shai*, *s.f.*; literally, a mouthful; a small patty.

bouchon, *boo-shong*, *s.m.*; a cork.

boudin, *boo-iain*, *s.m.*; sausage; pudding; meat sausage; minced meat pressed in small moulds; *boudin noir*=black pudding; *boudin blanc*=sausage made with certain mixtures of flour, milk, eggs, white of capon, etc.

bouillabaisse, *boo-yat-baiss*, *s.m.*; a kind of hotch-potch sometimes called Provençale soup. Made famous by Thackeray's ballad:

“Green herbs, red peppers, mussels, saffron,

Soles, onions, garlic, roach and dace—

All these you eat at Terré's Tavern

In that one dish of bouillabaisse!”

bouillant, *bou-yang*, *adj.*; boiling hot.

bouilli, *boo-ye*, *s.m.*; boiled meat.

bouillie, *boo-ye*, *s.f.*; hasty pudding; bread boiled in water; panada.

bouilloire, *boo-yoo-ahre*, *s.f.*; kettle, boiler

bouillon, *boo-yong*, *s.m.*; broth.

bouillotte, *boo-yott*, *s.f.*; small tea-kettle; coffee-pot.

bourgeois, *boor-hjoo-ey*, *s.m.*; a citizen; one of the common people.

bourgeoise, *boor-hjoo-eyz*, *s.f.*; citizen's wife; à la bourgeoise=home made; country fashion.

bourgeois *adj.*, *m.*; citizen-like; country fashion;

bourgeoise, *adj.*, *f.*; soupe bourgeoise=rich soup; vin bourgeois=genuine wine or wine that has not been adulterated.

bout, *boo*, *s.m.*; the end; le haut bout de table=the head of the table; le bas bout de table=the foot of the table

boutargue, *boo-targ*, *s.f.*; botargo; eggs of fish salted and pickled in vinegar.

braise, *braiz*, *s.f.*; a sort of ragout.

braiser, *brais-ai*, *v.a.* to stew with very little water; gigot braisé=stewed leg of mutton.

branche, *branch*, *s.m.*; a branch; a shoot; branches d'asperge=asparagus shoots

brandevin, *branch-rainq*, *s.m.* brandy.

brice, *bree-gai*, *s.f.*; dough rolled with a rolling pin.

- brioche, *bré-yosh*, *s.f.*; cake, bun.
 brocoli, *bro-co-le*, *s.m.*; a kind of cabbage.
 brochet, *bro-shai*, *s.m.*; pike; pickerel.
 brouillé, *broo-yai*, *part.*; jumbled; des œufs brouillés =
 buttered eggs.
 brugnon, *bru-ing-gong*, *s.m.*; a nectarine.
 brut, *broo*, *adj.*; natural; rough; unmellowed.
 cabillaud, *kah-be-yo*, *s.m.*; a small cod.
 cabot, *kah-boh*, *s.m.*; a bull-head (fish); mullet.
 cabri, *kah-bre*, *s.m.*, a young kid.
 café, *kah-fai*, *s.m.*; coffee; a coffee-house; café noir
 black coffee; café au lait = coffee with milk.
 caille, *kau-yu-he*, *s.f.*; quail.
 caillebotte, *kau-yuh-bot*, *s.f.*; curds.
 canapé, *kah-nah-pai*, *s.m.*; a roll garnished with pickles,
 anchovies, etc.
 canard, *kah-nar*, *s.m.*; a duck or drake; canard sauvage
 = wild duck.
 canardeau, *kah-nar-do*, *s.m.*; young duck; canardeau
 au petit pois = young duck and green peas
 canelle, *kah-nell*, *s.f.* cinnamon.
 caneton, *kan-tong*, *s.m.*; young duck.
 cannelon, *kan-long*, *s.m.*; tin moulds for puddings, cake,
 etc.
 capilotade, *kah-pil-o-tad*, *s.f.*; hash; a ragout made of
 hashed roast meat.
 capres, *kau-prs*, *s.m.*; capers; sauce aux capres = caper
 sauce.
 capucin—see barbe.
 carafe, *kah-raff*, *s.f.*, a decanter for water.
 carafon, *kah-rah-font*, *s.m.*; a small decanter; ice-pail
 carbonnade, *kar-bo-nad*, *s.f.*; meat broiled; une car-
 bonnade de lard = a rasher of bacon broiled on coals.
 caron, *kah-rona*, *s.m.*; larding bacon; fat bacon.
 carotte, *kah-roff*, *s.f.*; carrot.
 carpe, *karp*, *s.f.*; carp.
 carpeau, *kar-po*, *s.m.*; young carp.
 carrelet, *kar-lay*, *s.m.*; a flounder (fish).
 carré, *kah-rai*, *s.m.*; breast; carré d'agneau = breast of
 lamb.
 carvi, *kar-re*, *s.m.*; caraway; caraway seed.
 cassave, *kah-savv*, *s.f.*; tapioca.
 casserole, *kass-rol*, *s.f.*; a stew-pan.
 casse-tete, *kass-teyt*, *s.m.*; strong wine; literally a "head
 breaker."
 cave, *kav*, *s.f.*; cellar; case for bottles.
 celeri, *sail-re*, *s.m.*; celery.

- cèpe, *saip*, *s.m.*; a variety of edible mushroom (*boletus cervi*) small but choice.
- cerfeuil, *sair-fuh-yuh*, *s.m.*; chervil a pot-herb).
- cerise, *suh-reez*, *s.f.*; cherry.
- cervelas, *sairv-lau*, *s.m.*; thick sausage; saveloy.
- cervelles, *sair-vell*, *s.f.*; brains; cervelles de veau=calf's brains; des cervelles frites=fried brains.
- champignon, *sham-ping-yong*, *s.m.*; mushroom.
- chapon, *shah-pong*, *s.m.*; capon.
- charbonnée, *shar-bo-nai*, *s.f.*; carbonado; beef-steak, pork chops, etc.
- charlotte *shar-lott*, *s.f.*; marmalades, creams, or similar delicacies placed in a shell, casing or form made of toasted bread or cake; charlotte au pomme=charlotte made of apple custard; charlotte glacée=ice cream charlotte; charlotte russe, or charlotte à la russe=charlotte made with whipped cream. See *russe*.
- chartreuse, *shar-truhz*, *s.f.*; a dish composed of a variety of vegetables; also the name of a favorite liqueur.
- chasse-cousin, *shass-coo-zaing*, *s.m.*; bad wine. So called because it drives away visiting country cousins?
- châtaignes, *shuh-tai-ing-yuh*, *s.f.*; chestnuts,
- chaud, *sho*, *adj. m.*; }
 chaude, *shod*, *adj. f.*; } hot; warm.
- chaudeau, *sho-do*, *s.m.*; candle presented to a married couple the day after the wedding.
- chevalier, *shuh-vah-lyai*, *s.m.*; a ruff or reeve (a bird).
- chevreuil, *shee-ruh-yuh*, *s.m.*; properly the roebuck, but often used for the American deer; venison.
- chicon, *shi-kong*, *s.m.*; coss-lettuce.
- chicorée, *she-ko-rai*, *s.f.*; endive.
- chocolat, *sho-ko-lah*, *s.m.*; chocolate; chocolat moussé=whipped or frothed chocolate.
- chou, *shoo*, *s.m.*; cabbage petit chou=puff paste; petits choux=small cakes of puff-paste made like flattened balls. Often corrupted into 'pretty shoes.'
- choucroute, *shoo-kroot*, *s.f.*; sour kroot.
- chou-fleur, *shoo-flur*, *s.m.*; cauliflower.
- ciboule, *se-booi*, *s.f.*; leek; scallion.
- citron, *se-trong* *s.m.*, citron lemon.
- citronnat, *se-tro-nah*, *s.m.*; candied lemon peel.
- citronnelle, *se-tro-nell*, *s.f.*; liqueur flavored with lemon.
- citronné-e, *se-tro-nai*, *adj.*; flavored with lemon.
- citrouille, *se-troo-yah*, *s.f.*; pumpkin.
- cive, *seer*, *s.f.*; chives; a species of onion.

civet, *se-vay*, *s.m.*; stewed hare; jugged hare; stewed rabbit; civet de venaison=civet of venison, a kind of stewed venison with much onion.

clair, *klair*, *adj.*: clear; pure; vin clair=pure wine; lait clair=whey.

clairet, *klai-ray*, *s.m.*; claret.

clairet, *klai-ray*, *adj., m.* } claret-colored; eau clairette
clairette, *klai-rayt*, *adj. f.* } =cherry-brandy.

clovisses, *klo-riss*, *s.f. pl.*; clams.

cochon, *ko-shong*, *s.m.*; pig; cochon au lait=sucking pig.

coing, *koo-aing*, *s.m.*; quince.

compote, *kong-pott*, *s.f.*; sweetmeats; fruits preserved or stewed with sugar.

concombre, *kong-kongbr*, *s.m.*; cucumber.

confitures, *kong-fe-tour*, *s.f. pl.*; sweetmeats.

consommé, *kong-so-mai*, *s.m.*; rich clear soup made by boiling meat a long time.

contisé, *kong-tees-ai*, *part.*; when small scollops of truffles, red tongue, etc., are inlaid, as ornaments, by incision in fillets of any kind, they are said to be "contisés."

coq, *kok*, *s.m.*; a cock; coq de bruyere (*broo-e-yayr*) = heath-cock or moor fowl; coq de bois (*boo-ah*) literally="cock of the wood." The term is sometimes applied to the cock pheasant, but properly belongs to the great cock of the woods, or capercaillie, the largest gallinaceous bird native to Europe. It sometimes weighs 12 to 13 pounds. Coq de bois is sometimes used for "woodcock," but this is a mistake. The proper French name for woodcock is "becasse," *q. v*

coque, *kock*, *s.f.*; a shell; œufs à la coque=eggs cooked in the shell or boiled eggs.

coquille, *ko-kee-yuh*, *s.f.* a shell; a mould; a case.

cornichons, *kor-ne-shong*, *s.m., pl.*; small cucumbers; pickles.

cotelette, *kote-left*, *s.f.*; cutlet of mutton, veal or pork.

cognac, *ko-ting-yak*, *s.m.*; marmalade; cognac d'abricots, des coings, des groseilles etc.=marmalade of apricots, quinces, gooseberries, etc.

coulis, *koo-lee*, *s.m.*; gravy; jelly; soup.

courge *koor-hj*, *s.f.*; pumpkin.

court-bouillon *koor-boo-yong*, *s.m.*; fish stewed with wine, spices, pot-herbs, etc.

couteau, *koo-to*, *s.m.*; a knife; couteau à hacher=chopping knife; couteau de dessert=dessert knives.

crabe, *krab*, *s.m.*; crab.

- crapandine (à la), *ah-la-krah-po-lin* = broiled.
 craquelin, *krack-laing*, *s.m.*; cracknel.
 crème, *kraym*, *s.f.*; cream; crème fouettée (*foo-ay-tai*) = whipped cream; crème de choux-fleurs = cream of cauliflower, a kind of soup; crème renversée = custard.
 crêpe, *kreyp*, *s.f.*; pancake; crêpe de sarrasin = buckwheat cakes.
 crêpinettes, *krai-pîn-ett*, *s.f., pl.*; balls made of forcemeat, truffles, etc., highly seasoned.
 cresson, *kray-syong*, *s.m.*; cress; cresson de ruisseaux = water cresses.
 crevette, *kruh-rett*, *s.f.*; prawn; large shrimp.
 croc-au-sel. See *croque-au-sel*.
 croquantes, *kro-kangt*, *s.m., pl.*; a bright mixture of fruit and boiled sugar.
 croque au-sel, à la, *a-la-krok-o-sel*; with nothing but salt; in a plain way.
 croquet, *kro-kay*, *s.m.*; spice cake, thin and crackling; crackling gingerbread.
 croquette, *kro-ket*, *s.f.*; crocket; croquette; meat, fish, potatoes, rice or other material minced fine, seasoned, moulded into regular form and baked to a brown.
 croustade, *kroos-taud*, *s.f.*; a dish prepared with crusts of bread.
 croûte, *kroot*, *s.f.*; crust.
 croûton, *kroo-tong*, *s.m.*; a small piece of bread crust; cubes of bread dipped in gravy or butter and fried; potage aux croûtons : soup with croûtons or sippets of bread.
 cuiller or cuillère, *koo-e-yair*, *s.f.*; a spoon; cuiller à soupe = a soup ladle; cuiller à ragoût = a gravy spoon; cuiller à café, a teaspoon.
 cuisse, *ku-iss*, *s.f.*; the thigh or leg of a fowl.
 cuissott, *ku-e-so*, *s.m.*; haunch of venison.
 cuit, *ku-e*, *adj., m.*; } cooked, as by baking, boiling,
 cuite, *ku-e-it*, *adj., f.*; } roasting, etc.
 culotte de bœuf, *ku-lott-duh-buy*; rump of beef.
 cuvée, *kuh-vai*, *s.f.*; literally, a "tub-full;" vintage; cuvée, '44 = vintage of 1844.
 cygne, *sing-yuh*, *s.m.*; a swan.
 dariole, *dah-ryol*, *s.f.*; custard enclosed in pastry.
 daube, *doh*, *s.f.*; meat with pieces of bacon, tongue, truffles, etc., inserted.
 de, *dah*, *prep.*; of, by, with, some; de la : of the. See *d l*.
 dent-de-lion, *dang-duh-tyong*, *s.m.*; dandelion. Also called *pissenlit*, a word to be avoided as low.

- des**, *dai*, a contraction of *de les*. It is the plural form of *de la* and of *du*.
- diable**, *dy-aubl*, *s.m.*; the devil; au diable=devilled.
- dinde**, *daingd*, *s.f.*; a hen turkey.
- dindon**, *daing-dong*, *s.m.*; a turkey-cock.
- dindonneau**, *daing-do-no*, *s.m.*; a young turkey.
- doucette**, *doo-sett*, *s.f.*; corn salad; lamb's lettuce.
- du**, *doo*, a contraction of *de le*; the masculine form of *de la*. See *de* and *des*.
- eau**, *o*, *s.f.*; water; eau de vie, *ode-ree*, literally, "water of life,"=brandy; eau panée=toast and water.
- écaille**, *ai-kau-yuh*, *s.f.*; scale; shell.
- écarlate**, *s.f.*; *ai-kar-lat*, scarlet; bright red. Used in reference to tongue or other meat which becomes red by being salted.
- écrivisse**, *ai-kruh-riss*, *s.f.*; crawfish; crab.
- Ecosse**, *ai-koss*, *s.f.*; Scotland.
- Ecossai**, *ai-koss-ai*, *adj.*; Scotch; à l'Ecossai = Scotch fashion.
- empotage**, *ann-po-tauhj*, *s.m.*; consommé; a very rich, clear soup.
- entrée**, *ang-trai*, *s.f.*; properly, first course; dishes of the first course; now generally applied to the subordinate dishes entering between the chief courses.
- entremets**, *ang-truh-met*, *s.m.*; side dish; relish.
- entremets sucrées**, *ang-truh-mai soo-krai*=sweet pickles.
- éperlan**, *ai-pair-lang*, *s.m.*; a smelt.
- épice**, *ai-pees*, *s.f.*; spice; pain d'épice=gingerbread.
- épinards**, *ai-pi-naur*, *s.f.*, *pl.*; spinach.
- escargot**, *es-kar-go*, *s.m.*; a snail.
- escalope**, *ess-ka-lop*, *s.f.*; veal or other meat cut into small pieces, breaded and browned; scallops.
- Espagnole**, *ess-pah-ing-yol*, *adj. f.*; Spanish; sauce Espagnole=brown sauce; à l'Espagnole=with brown sauce. Espagnole and velouté (q. v.) are the two main sauces from which all others are made. The first is brown and the second is white.
- estouffade**, *ess-too-fud*, *s.f.*; a stew of veal or other meat prepared in a pan well closed so as to concentrate the flavor.
- estragon**, *ess-trah-gong*, *s.m.*; tarragon.
- étuvée**, *ai-too-rai*, *s.f.*; stew.
- faisan**, *fay-sang*, *s.m.*; pheasant.
- faisandeau**, *fay-zang-do*, *s.m.*; young pheasant.
- fanchonette**, *fang-shon-ett*, *s.f.*; small pastry coated with meringue.
- farci-e**, *far-se*, *adj.*; stuffed.

- farine, *fah-rin*, *s.f.*; meal.
- fausse, *faess*, *adj.*; false; mock; potage à la fausse tortue=mock turtle.
- femme, *femme*, *s.f.*; a woman; a wife; bonne femme=the goodwife; à la bonne femme=as the goodwife makes it.
- fenouillette, *fuh-noo-ette*, *s.f.*; fennel brandy.
- fève, *feyve*, *s.f.*; a bean. Used for the broad or windsor bean as distinguished from the lima bean or pole bean which is properly called haricot.
- figue, *fig*, *s.f.*; fig.
- filet, *fe-lay*, *s.m.*; fillet; a slice of lean meat without bone, such as that from the tenderloin in beef, the leg in veal or mutton or the breast in fowls. Also a thick slice of fish without bone.
- finer herbes, *feen erb*, *s.f., pl.*; delicate vegetables; pot herbs.
- flan, *flang*, *s.m.*; custard.
- florentine, *flo-rang-tin*, *s.f.*; small pastry coated with meringue.
- foie, *foo-ey*, *s.m.*; liver.
- foin, *foo-ain*, *s.m.*; choke of an artichoke.
- fondue, *fong du*, *part.*; melted.
- fouetté—e, *foo-ay-tui*, *adj.*; whipped; crème fouettée=whipped cream.
- four, *foor*, *s.m.*; an oven; au four=baked; fruits au four=dried fruits
- fourchette, *foor-shett*, *s.f.*; a fork; déjeuner à la fourchette=a meat breakfast; a breakfast eaten with a fork.
- fraîs, *frey*, *adj., m.*; } fresh; new; green (as applied
fraîche, *freyshe*, *adj., f.*; } to fruits and vegetables).
- fraîse, *frayze*, *s.f.*; strawberry.
- fraîse de veau, *frayze-duh-vo*, calf's pluck.
- framboise, *frang-boo-anz*, *s.f.*; raspberry.
- framboiser, *frang-boo-ah-zai* *v.a.*; to dress with raspberry juice.
- frangipane, *frang-hye-pan*, *s.f.*; pastry made of cream, almonds, etc.
- frappé, *frah pai*, *part.*, wine that has been on ice is said to be "frappé."
- fricandeau, *fre-kang-do*, *s.m.*; the primest parts of veal or fillets of poultry, etc., smoothly trimmed, larded and glazed with a concentration of their own liquor.
- fricassée, *fre-kah-sai*, *s.f.*; the flesh of chickens, etc., cut into small pieces, cooked in a pan, and served with white sauce.

- fricasseur, *fre-kah-sur*, *s.m.*; an unskilful cook.
 frit, *fre*, *adj. m.*; } fried.
 frite, *freet*, *adj. f.*; }
 froid, *froo-ah*, *adj. m.*; } cold: de la viande froide=cold
 froide, *froo-ahd*, *adj. f.*; } meat.
 fromage, *fro-mahj*, *s.m.*; cheese fromage à la crème--
 cream cheese.
 froment, *fro-mang*, *s.m.*; wheat.
 gadelle, *ghah-dell*, *s.f.*; currants in bunches. Sometimes
 erroneously translated "gooseberry."
 galantine, *ghah-lang-teen*, *s.f.*; the meat of boned turkey
 or of veal cooked, seasoned and served cold in its
 own jelly.
 gallette, *ghah-lett*, *s.f.*; sea-biscuit.
 Galles, Wales.
 garbure, *gar boor*, *s.f.*; a thick, coarse porridge.
 garçon, *ghar-song*, *s.m.*; a boy; a waiter.
 gateau, *ghau-to*, *s.m.*; cake, honey comb; gateau de
 miel=honey in the comb.
 gauffre, *gaeffr*, *s.f.*; waffle wafer; honey-comb.
 gelée, *hjuh-lai*, *s.f.*; jelly frosting or icing; gelée de
 groseille=currant jelly.
 gelinotte, *hjuh-le-nott*, *s.f.*; ♀ fat pullet.
 gesier, *hjai-zyai*, *s.m.*; gizzard.
 gibelotte, *hjb-lott*, *s.f.*; rabbit stew.
 gibier, *hje-byai*, *s.m.*; game; pâte de gibier=game pie.
 gigot, *hje-go*, *s.m.*; leg of mutton.
 girofle, *hje-roil*, *s.m.*; clove; spice.
 glace, *glass*, *s.f.*; ice; ice cream; iced liqueurs; fromage
 à la glace=iced cheese; des fraises à la glace=iced
 strawberries.
 glacé, *glah-sai*, *part.*; frozen; cooled.
 godet, *go-day*, *s.m.*; a mug; a rummer.
 godiveau, *go-de-vo*, *s.m.*; veal pie; hash pie; forced meat.
 graisse, *gress*, *s.f.*; fat; graisse de roti=fat from roast
 meat; dripping.
 grappe, *grapp*, *s.f.*; a cluster or bunch.
 gras, *grau*, *s.m.*; fat.
 gras, *grau*, *adj. m.*; } fat.
 grasse, *grass*, *adj. f.*; }
 gratin, *grah-taing*, *s.m.*; literally, scrapings; au gratin
 =breaded.
 gril, *gre*, *s.m.*; gridiron.
 grillade, *gre-yad*, *s.f.*; broiled meat; grillade de bœuf =
 beef-steak; côtelette de mouton à la grillade = broil-
 ed mutton chop; grillade de châtaignes=roasted
 chestnuts.

- grillé, *gre-yai*, *part.*, *m.*; } broiled; cooked on a gridiron.
 grillée, *gre-yai*, *part.*, *f.*; }
 gris, *gree*, *s.m.* and *adj.*, gray.
 grive, *grev*, *s.f.*; a thrush.
 groseille, *gro-zah-yuh*, *s.f.*; currant; groseille verte or
 groseille à maquereau = gooseberry.
 grosse-meringue, *gross-me-raing.*, *s.f.*; layers of me-
 ringue piled one on the other with jelly between.
 gruau, *groo-o*, *s.m.*; grouts; gruel; oatmeal porridge.
 guigne, *ging-yuh*, *s.f.*; a small black cherry.
 hachis, *hah-shee*, *s.m.*; hash, minced meat.
 hareng *hah-rang s.m.*, herring; hareng saur (*sar*) = red
 herring.
 haricot, *hah-re-ko*, *s.m.*; French bean; kidney bean;
 also a stew or ragout of mutton, turnips and other
 vegetables.
 hâtéreau, *haut-ro*, *s.m.*; a dish of sliced liver.
 haut, *ho*, *adj.*, *m.*; } high; viande de haut gout = highly
 hante, *hot* *adj.*, *f.*; } seasoned meat.
 hochepot, *hosh-po*, *s.m.*, hodge-podge.
 Hollandais, *ho-lang-dai*, *adj.*, *m.*; } Holland; à l'Holland-
 Hollandaise, *ho-lang-dais*, *adj.*, *f.*; } aise = after the Hol-
 land fashion, with Hollandaise sauce.
 homard, *ho-mar*, *s.m.*; lobster.
 hors d'œuvres, *hor-du-herer s.m.*; literally, "outside the
 works," a side dish; a dish not in the regular
 course; a relish.
 hôtel, *oe-tel*, *s.m.*; hotel; mansion.
 huguenote, *hong-not*, *s.f.*; a pipkin; a stew-pan; des
 œufs, à la huguenote = eggs cooked in mutton gravy.
 huile, *oo-el*, *s.f.*; oil.
 huître, *oo-ectr.* *s.f.*; oyster; huitres en coquilles = oysters
 on the shell or single shell, or as they are generally
 called, "on the half shell"; huitres fraîches =
 fresh oysters; huitres huîtrées = oysters artificially
 fattened; huitres marinées = pickled oysters.

*The common expression, "oysters on the half shell" savors somewhat of absurdity. The oyster has two shells, and it is usually served on one, or, in other words, it is served on the single shell or simply "on a shell," as the French have it. No one ever saw oysters served on half shells; it would be almost impossible to serve them thus. That each valve of the oyster-cover is properly a shell can scarcely be disputed. It is so in common language, and in the article on "Mollusca," contributed to The Encyclopedia Britannica by Dr. E. Ray Lankester, Professor of Zoology, University Col-

lege, London, the author, speaking of the action of the muscle which holds the valves together, says: "One of these portions is more ligamentous, and serves to keep the two shells constantly attached to one another."—Vol. XVI, p. 687.

Irlandais, *er-lang-dai* adj. *m.*; }
Irlandaise, *er-lang-dais*, adj. *f.*; } Irish.

jambon, *hjang-bong*, *s.m.*; a ham.

jambonneau, *hjang-bo-no*, *s.m.*; a small ham.

jardiniere, *hjar-de-nyayre*, *s.f.*; literally, "the garden-er's wife;" a preparation of mixed vegetables stewed down in their own sauce; à la jardiniere—with several vegetables.

jarret, *hjah-ray*, *s.m.*; a ham; un jarret du veau=a knuckle of veal; un jarret de bœuf=a shin of beef
jaune, *hjne*, *s.m.* and *adj.*; yellow; un jaune d'œuf
yolk of an egg.

joli-e, *hjo-le*, *adj.*; pretty; à la jolie fille=suitable for a pretty girl.

joue, *hjoœ*, *s.f.*; cheek; jowl; joue de porc bouillie au choux=pig's jowl and cabbage.

julienne, *hjoo-lyenn*, *s.f.*; a clear soup, to which has been added vegetables cut very small.

jus, *hjoo*, *s.m.*; juice; gravy.

kuri, *koo-ri*, *s.m.*; curry.

la, *lah*, *def. art., f.*; the. (see le).

lafayette, *lah-fay-ett*, *s.f.*; a porgie.

lait, *lay*, *s.m.*; milk; petit lait=whey; lait de bœurre =
buttermilk.

laitue, *lay-too*, *s.f.*; lettuce.

langouste, *lang-goost*, *s.f.*; lobster.

langue, *lang-g*, *s.f.*; tongue.

lapereau, *lap-ro*, *s.m.*; a young rabbit.

lapin, *lah-paing*, *s.m.*; a rabbit.

lard, *lar*, *s.m.*; bacon; lard à la diable=devilled bacon.

lasagnes, *lah-sahn*, *s.f.*; a kind of Italian paste in the form of ribbons.

le, *luh*, *def. art., m.*; the; *le*, *la*, *l'* and *les* are different forms of the definite article—*le* being the masculine form; *la* the feminine; *l'* a form taken by both genders before a vowel or a silent h, while *les* is the plural form of both genders. When used together with the preposition à, the feminine singular takes the form à la; the masculine takes the form au, and the plural of the compound article and preposition in both genders is aux. Remembering these points it is easy to follow the changes of this protean word.

- leason, a corruption of liason, q. v.
 lecrelets, *lai-krai-lai*, s.m.; a kind of rich cake made in very small squares.
 legumes, *lai-gun*, s.m., pl.; vegetables.
 lentille, *lang-te-yuh*, s.f.; lentil; a small kind of bean.
 les, *lai*, def. art., pl.; the.
 levraut, *lay-croe*, s.m.; a young hare.
 liason, *lyay-zong*, s.f.; that which binds; a thickening for soup.
 lievre, *ly-ay-vr*, s.m.; a hare.
 limaçon, *le-mah-song*, s.m.; a snail; limaçon de mer (*le-mah-song-du-mair*)=periwinkle.
 limon, *le-mong*, s.m.; a lemon.
 limonade, *le-mo-nad*, s.f.; lemonade.
 limoner, *le-mon-ay*, v.n.; to remove the muddy taste from eels and similar fish by means of boiling water; to parboil.
 lingue, *ling*, s.f.; ling; a kind of cod.
 Lyonnaise, *le-on-ais*, s.m.; Lyonnaise; a mode of preparing potatoes in which butter and onions take a prominent part.
 macaron, *mah-khah-rong*, s.m.; sweet biscuit; macaroon.
 macaroni, *mah-khah-ro-ne*, s.m.; macaroni.
 macedoine, *mah-se-doin*, s.f., a stew of various vegetables to which is generally added some white sauce.
 Maceoine of fruits is a jelly made of mixed fruits.
 mache, *maush*, s.f.; corn salad; lamb's lettuce.
 madeline, *mah-de-lin*, s.f.; a kind of queen cake.
 Madère, *mah-dair*, s.f.; Madeira; Madeira wine.
 maigre, *may-gr*, s.m. and adj.; literally, "thin" or "lean;" applied to soups, etc., made without flesh; soup maigre=vegetable soup; jour maigre=fast-day; fish-day.
 maïs, *mah-ee*, s.m.; maize; Indian corn.
 maitre d'hotel, *meytr-doe-tell*, s.m.; steward; butler.
 maquereau, *mack-ro*, s.m.; mackerel.
 marais, *mah-rai*, s.m.; a marsh; a vegetable garden; fèves de marais=windsor beans; fèves de haricot=French beans.
 marcassin, *mar-kah-saing*, s.m.; a young wild boar.
 marchand, *marshang*, s.m.; a merchant; au marchand du vin=with plenty of wine.
 mariné, *mah-re-naï*, abj. m.; } pickled.
 marinée, *mah-re-naïe*, adj. f.; }
 marinade, *mah-re-nad*, s.f.; pickled meat; soured meat.
 marmelade, *marm-lad*, s.f.; marmalade.
 marron, *mah-rong*, s.m.; a large variety of chestnut.

- massepain, *mass-pain*, *s.m.*; marchpane; cake made with pounded almonds, sugar, etc.
- mate ote, *matt-lott*, *s.f.*; a stew of various kinds of fish.
- mauviette, *moe-vyett*, *s.f.*; a lark.
- mayonaise, *mai-on-aiz*, *s.f.*; a sauce or dressing for salads, fish, etc., composed of yolk of eggs, salad oil, vinegar and seasoning.
- melongene, *muh-long-hjain*, *s.f.*; egg-plant.
- menthe, *mangte*, *s.f.*; mint; sauce menthe=mint sauce.
- menu, *muh-noo*, *s.m.*; details; particulars; bill of fare of an entertainment; une fricassée de menu=a fricassée of giblets.
- meringue, *muh-raing*, *s.f.*; a composition of sugar and white of eggs used for covering and ornamenting light pastry; pastry covered with such composition; meringue glacé=ice cream in a case of meringue.
- merise, *muh-reez*, *s.f.*; small wild cherry.
- merlan, *mair-lang*, *s.m.*; whiting (a sea fish).
- merluce, *mair-loosh*, *s.f.*; stockfish; haddock.
- meunière, *muh-nyuyr*, *s.f.*; miller's wife; à la meunière=as the miller's wife does it.
- mie, *mee*, *s.f.*; crumb.
- miel, *my-ell*, *s.m.*; honey.
- millefeuille, *mill-fuh-yuh*, *s.f.*; literally, "a thousand leaves;" pastry is so called when it is extremely light and flaky.
- mirepoix, *meer-poo-au*, *s.f.*; a very rich kind of sauce.
- mode, *mod*, *s.f.*; mode; fashion; à la mode=according to the fashion.
- moelle, *moo-ell*, *s.f.*; marrow.
- morille, *mo-re-yuh*, *s.f.*; the smallest and daintiest kind of red mushroom.
- morillon, *mo-re-yong*, *s.m.*; a fine black grape.
- mortadelle, *mor-tuh-dell*, *s.f.*; large Italian sausage.
- morue, *mo-roo*, *s.f.*; codfish; morue salée=salt codfish.
- moteux, *mo-too*, *s.m.*; the European wheat ear; in America this French name is given to various small birds when they are brought on the table.
- moule, *mool*, *s.m.*; mould; moule à pâté=patty-pan.
- moule, *mool*, *s.f.*; a mussel.
- mousse, *moos*, *s.f.*; moss; foam; froth.
- mousseron, *moos-rong*, *s.m.*; mushroom.
- moût, *moo*, *s.m.*; new wine; must; wort.
- nuge, *moohje*, *s.m.*; mullet (a kind of fish).
- mulet, *moo-lay*, *s.m.*; mullet (a kind of fish).
- mûr, *moor*; *adj., m.*; } ripe.
- mûre, *moor*, *adj., f.*; }

- mûre, *moor*, *s.f.*; mulberry.
 murène, *moo-rayn*, *s.f.*; lamprey (a species of eel).
 muscade, *moos-khad*, *s.f.*; nutmeg.
 muscadelle, *moos-khad-dell*, *s.f.*; a kind of pear.
 muscadet, *moos-khad-dai*, *s.m.*; a sweet wine; muscadel.
 naturel, *nah-too-rel*, *adj.*, *m.*; } natural.
 naturelle, *nah-too-rell*, *adj.*, *f.*; }
 naturel au, *o-nah-to-rat*, *adv.*; plain; without sauce or trimmings.
 navet, *nah-ray*, *s.m.*; a turnip.
 nèfle, *nay-fl*, *s.f.*; medlar fruit.
 neige, *nay-hje*, *s.f.*; snow; œufs à la neige=the white of eggs beaten to a froth.
 noir, *noo-ar*, *adj.*, *m.*; } black; blé noir=buckwheat.
 noire, *noo-ar*, *adj.*, *f.*; }
 noisette, *noo-ah-zett*, *s.f.*; hazel nut.
 noix, *noo-au*, *s.f.*; a nut; a walnut; noix de veau=that part of a leg of veal to which the udder adheres.
 nougat, *nooh-ghah*, *s.m.*; almond cake.
 nouilles, *noo-ye-yuh*, *s.f.*, *pl.*; a paste made of flour and eggs and afterwards cut so as to resemble vermicelli.
 noukles, *nookl*, *s.*, *pl.*; small balls of rich pastry flavored with cheese, boiled in consommé, baked and eaten with sauce.
 nouveau, *noo-ro*, *adj.*, *m.*; } new; fresh; green.
 nouvelle, *noo-rell*, *adj.*, *f.*; }
 œnas, *ai-nass*, *s.m.*; a wild pigeon.
 œuf, *uff* (*pl.* œufs, *uhe*), *s.m.*; egg, eggs; œufs à la coq=boiled eggs (Spicers and Surenné render this term *soft-boiled*, but there is no suggestion of soft or hard in the expression. Literally, it means "eggs in the shell"); des œufs à la huguenote=eggs cooked in mutton gravy; œufs à la neige=eggs beaten to a froth; œufs pochés=poached eggs; sauce aux œufs=egg sauce.
 oie, *oo-ey*, *s.f.*; a goose; petite-oie=giblets
 oignon, *o-ing-yong*, *s.m.*; onion.
 oisillon, *oo-ah-zé-yong*, *s.m.*; a young bird; a small bird.
 oison, *oo-ah-zong*, *s.m.*; a gosling.
 omelette, *omm-lett*, *s.f.*; omelet.
 orangeade, *o-rang-hjad*, *s.f.*; sherbet.
 orangeat, *o-rang-hjah*, *s.m.*; candied orange peel.
 ordinaire, *or-de-nayr*, *adj.*; common; ordinary.
 orge, *orhje*, *s.f.*; barley; orge mondée=peeled barley; orge perlée=pearl barley.
 orgeat, *or-hjah*, *s.m.*; sweet barley water.

- ortolan, *or-to-lang*, *s.m.*; a small bird highly prized as a delicacy in France. In this country the reed-bird, rice-bird or bobolink is generally passed off for the ortolan, and sometimes even the sparrow does service for the more delicate and expensive bird.
- oseille, *zay-guh*, *s.f.*; sorrel, a sour plant.
- oublie, *oo-blee*, *s.f.*; very thin cake or wafer.
- ours, *oorss*, *s.m.*; bear; des tranches d'ours=bear-steak.
- pain, *paing*, *s.m.*; bread; a loaf; un petit pain=a roll; petit pain mollet=a muffin; du pain bis=brown bread; du pain frais=fresh bread; du pain rassis=stale bread; pain de menage=brown bread; pain d'epices=gingerbread; pain moussat=oatmeal cake.
- palais, *pah-lai*, *s.m.*; palate; palais de bœufs=ox-palates.
- palombe, *pah-longb*, *s.f.*; a wood-pigeon.
- panaché-e, *pah-nah-shai*, *part.*; striped; party-colored; arranged in layers of different colors, as is often done with jellies, ices, etc.
- panais, *pah-ney*, *s.m.*; parsnip.
- pané-e, *pah-nai*, *part.*; breaded; des cotelettes bien panées=cutlets nicely done over with crumbs of bread; de l'eau panée=toast and water.
- paon, *paug*, *s.m.*; a peacock.
- papillotte, *pah-pe-yott*, *s.f.*; literally, "curl-paper"; côtelette de veau en papillotte=veal cutlet cooked in paper cover.
- pascalline sauce; a rich sauce of which mushrooms are the chief feature.
- passé, *pah-sai*, *part.*; strained; filtered.
- passereau, *pass-ro*, *s.m.*; a sparrow.
- patate, *pah-tat*, *s.f.*; potato.
- paté, *pau-tai*, *s.m.*; a pie; paté-chaud (literally, "hot pie"), generally applied to raised pies; un paté de veau=veal pie; paté en pot=pot pie; moule à paté=patty-pan.
- pâtisseries, *pau-tiss-ree*, *s.f.*; pastry.
- paysanne, *pay-zann*, *s.f.*; a countrywoman; a peasant; à la paysanne (literally, "country-fashion,")=with paysanne sauce—a sauce made chiefly of vegetables.
- pec, *peck*, *adj.*; pickled; hareng pec=pickled herring.
- peche, *peysh*, *s.f.*; a peach.
- peluche, *ploosh*, *s.f.*; (literally, "plush,") the leaves of parsley, chervil, tarragon, lettuce or sorrel snipped or cut small and used either separately or mixed.

perdrix, *pair-dree*, *s.f.*; a partridge.

perdreau, *pair-dro*, *s.m.*; a young partridge.

Perigord, a province of France. See Perigueux.

Perigueux, the capital of Perigord. The Province of Perigord is famous for its truffies, hence any dish "à la Perigord" or "Perigueux" is pretty sure to have truffies in it.

perlé-e, *pair-lai*, *adj.*; pearled; bouillon perlé=rich jelly-broth; orge perlée=pearl barley.

persicot, *pair-se-ko*, *s.m.*; persicot; a liqueur flavored with peach kernels, etc.

persil, *pair-se*, *s.m.*; parsley.

persillade, *pair-se-yad*, *s.f.*; persillade; slices of boiled beef with vinegar and parsley.

persil é, *pair-se-yai*, *adj., m.*; spotty; fromage persillé=cheese with green spots.

pluche, see *peluche*.

petit, *puh-te*, *adj., m.*; { small; little; young; petit lait

petite, *puh-titt*, *adj. f.*; { =whey; petit oie=giblets; petit chou=puff paste.

picholine, *pe-ko-linn*, *s.f.*; a small kind of olive

pie, *py-ai*, *s.m.*; a foot.

pie-vert, *pyai-rair*, *s.m.*; a young woodcock.

pigeon, *pe-hjong*, *s.m.*; a pigeon.

pigeonneau, *pe-hgo-no*, *s.m.*; a young pigeon; a squab.

pilau, *pe-lo*, *s.m.*; rice stewed with butter or meat.

pillé-e, *pee-lai*, *part.*; pounded; bruised; beaten; des amandes pillées=pounded almonds.

piment, *pe-mang*, *s.m.*; pimento; allspice; piment des Anglais=Jamaica pepper.

pintade, *ping-tadd*, *s.f.*; a Guinea hen.

piquant, *pe-khang*, *adj., m.*; { sharp; pungent

piquante, *pe-khangte*, *adj. f.*; {

piqué, *pe-kyai*, *part.*; larded.

pissenlit, a vulgar and indecent name for dandelion.

The correct term is dent-de-lion, *lion's tooth*, so called because the edges of the leaf are indented so as to show the form of a lion's tooth. Hold one up to the light and see.

planchette, *plang-shett*, *s.f.*; a plank; alose grillée sur planchette=planked shad.

plat, *plah*, *s.m.*; a dish; a mess or portion

pluvier, *ploor-eyai*, *s.m.*; a plover; pluvier doré=golden plover.

poché, *po-shai*, *part.*; poached.

poêle, *po-eyle*, *s.f.*; a frying-pan; a sort of stock or gravy in which meats are braised.

- poêlon**, *po-ey-long*, *s.m.*: a skillet; a saucepan
- poire**, *poo-ar*, *s.f.*: a pear; poires cuites = baked pears
- poireau**, *poo-ah-ro*, *s.m.*: leek; soupe au poireau = leek soup or potage.
- poirce**, *poo-ah-rai*, *s.f.*: beet.
- pois**, *poo-ah*, *s.m.*: a pea; des pois = peas; pois secs = dry peas; split peas.
- poisson**, *poo-ah-song*, *s.m.*: fish; poisson mariné = salt fish.
- poitrine**, *poo-ah-trinn*, *s.f.*, breast; poitrine de veau.. breast of veal. See *carre*.
- poivrade**, *poo-ah-vrad*, *s.f.*: a sauce made of pepper and vinegar; pepper sauce.
- poivre**, *poo-avr*, *s.m.*: pepper.
- poivrière**, *poo-ah-vre-ayr*, *s.f.*: pepper-box.
- pomme**, *pomm*, *s.f.*: apple.
- pomme de terre**, *pom-duh-tayr*, *s.f.*: potato
- pommé**, *po-mai*, *s.m.*: cider.
- ponche**, *pouqsh*, *s.m.*: punch.
- porc**, *por*, *s.m.*: pork; porc-sanglier = wild boar.
- porreau**, a corruption of poireau.
- potage**, *po-tahj*, *s.m.*: pottage; broth; soup; potage à la volaille = chicken broth; potage à la fause tortue = mock turtle soup; potage à la purée d'haricots = bean soup; potage à la purée de pommes de terre = potato soup; potage aux raisins secs = plum porridge.
- potiron**, *po-te-rong*, *s.m.*: pumpkin.
- pot-au-feu**, *po-to-fuh*, *s.m.* (literally "a pot kept on the fire"); a kind of soup; broth and boiled meat.
- pouding**, *poo-daing*, *s.m.*: budding; plum pudding; pouding roulé = roly-poly.
- poularde**, *poo-lard*, *s.f.*: a pullet; a young hen. Applied specially to pullets from which the ovaries have been removed, and which might, not improperly, be called female capons.
- poule d'Inde**, *pool-daingd*, *s.f.*: a turkey hen.
- poule d'eau**, *pool-do*, *s.f.*: a coot.
- poulet**, *po-lai*, *s.m.*: a chicken; poulet de grain = a barn yard fowl.
- poupelin**, *poup-laing*, *s.m.*: bun; soft cake.
- pousse-café**, *poo-ess-ka-fai*, *s.m.*: a cordial served after dinner. The regulation article is a combination of several liqueurs disposed in layers, one lying on the other, according to their decreasing specific gravities. In this way they keep quite distinct, and as the colors, flavors and strengths of the several

- liqueurs differ very much, the effect is quite striking, not only to the eye, but to the palate.
- poussin, *poo-saing*, *s.m.*; young chicken.
- praline, *pra-linn*, *s.f.*; crisp almond.
- pralinée, *pra-lin-ai*, *part.*, made crisp.
- prune, *proonn*, *s.f.*; a plum.
- pruneau, *proo-no*, *s.m.*; prune; dried plum.
- printanier, *pring-tah-ngai*, *adj.*; vernal; in the spring: potage au printanier=soup with spring vegetables.
- printemps, *praing-taing*, *s.m.*; the spring time; agneau de printemps= spring lamb.
- profitrolles, *pro-fe-trol*; small patties with custard
- puits, *poo-ee* *s.m.*; a well. See *amour*.
- purée, *poo-rai* *s.f.*; soup from which the solid pieces have been strained; "a kind of pulpy maceration of roasted meats and of vegetables or fruits, finished by being passed through a tamis or sieve"—*Francatelli*; specifically, pea soup.
- quenelle, *kuh-nell*, *s.f.*, a delicate kind of forced meat.
- queue, *kyuh*, *s.f.*; a tail; potages de queues de bœufs= oxtail soup.
- racine, *rah-sinn*, *s.f.*; a root; aux racines= with roots (carrots, turnips, etc.).
- radis, *rah-de*, *s.m.*; radish.
- ragoût, *rah-goo*, *s.m.*; a stew of meat, usually mutton or veal and vegetables, cut small, highly seasoned and done brown. *Francatelli* describes it as "a rich compound, consisting of quenelles, mushrooms, truffles, fat livers, etc., mixed in a rich sauce and used for garnishing highly finished removes and entrées." It would seem that the word is somewhat *castig* in its signification.
- raifort, *rai-for*, *s.m.*; horse radish.
- rainette, *ray-nett*, *s.f.*; rennet; a kind of apple.
- raisiné, *rai-ze-nai*, *s.m.*; preserve made principally of grapes.
- raisin, *rai-sang*, *s.m.*; a grape; une grappe de raisins= a bunch of grapes; un grain de raisin= a grape berry; raisins secs=raisins; raisin blanc=white grapes; raisin noir= black grapes.
- ramequin, *ramm-kyang*, *s.m.*; toast and cheese; Welsh rabbit.
- ramier, *rah-myai*, *s.m.*; a wood-pigeon.
- raton, *rah-tong*, *s.m.*; a racoon; a cheese cake.
- ravigote, *rah-re-gott*, *s.f.*; chives sauce.
- raviolis, *rah-re-ol-e*, *s.m.*; a kind of consommé.
- rayon, *rai-yong*, *s.m.*; honey-comb.

- rechaud, *rai-sho*, *s.m.*; a chafing-dish.
 reine, *reyn*, *s.f.*; a queen; reine claude=a green gage plum.
 relevé, *rai-lai-rai*, *s.m.*; a remove or change.
 rémolade, *rai-mo-lad*, *s.f.*; pungent sauce; sauce made of chives and mustard.
 rémoulade, see remolade.
 rhubarbe, *roo-barb*, *s.f.*; rhubarb.
 rhum, *rum*, *s.m.*; rum; baba au rhum=rum cake.
 riblette, *re-blett*, *s.f.*; broiled collop; cutlet.
 rissole, *re-sol*, *s.f.*; minced-meat fritter; a preparation of mince with bread-crumbed coating. This word, like *croquette*, signifies something crisp.
 rissole, *re-so-lai*, *part.*; brown (referring to roast meats).
 ris de veau, *re-deo*, *s.m.*; sweetbread of a calf.
 riz, *re*, *s.m.*; rice; riz au lait=rice boiled in milk; riz au gras=rice soup; gateau de riz=rice cakes.
 Robert, the name of a sauce. Sauce Robert is generally used with pork or pigs' feet, and is made of onions, pepper and vinegar.
 rognon, *ro-ing-yong*, *s.m.*; a kidney.
 roi, *roo-ah*, *s.m.*; a king, gateau de rois=twelfth-night cake.
 rossolis, *ro-so-lee*, *s.m.*; a liquor composed of brandy, sugar and spices.
 rosbif, *roos-bif*, *s.m.*; roast beef.
 roti, *roe-te*, *s.m.*; roast meat.
 roti, *roe-te*, *part., m.*; } roasted; poulet roti = roast
 rotie, *roe-tee*, *part., f.*; } chicken; marron rotis=roast chestnuts.
 rotie, *roe-tee*, *s.f.*; toast; une rotie au beurre=toast and butter; rotie au vin=toast and wine; rotie au fromage=Welsh rabbit.
 rouge, *roohj*, *adj.*, red.
 rouget, *roo-hjai*, *s.m.*; mullet.
 roulé, *rou-lai*, *part.*; rolled; pouding roulé=roly poly.
 roux, *roo*, *s.m.*; a brown sauce; a mixture of fresh butter and flour which, after being baked, is used for thickening sauces.
 roux, *roo*, *adj., m.*; } reddish.
 rousse, *roos*, *adj., f.*; }
 ruisseau, *roo-e-soe*, *s.m.*; a brook; running water; cresson à ruisseau=watercress.
 russe, *rooss* (not *roosh*, as frequently pronounced), *adj.*; Russian. See *charlotte*.
 sagou, *sah-goo*, *s.m.*; sago.
 saindoux, *saing-doo*, *s.m.*; hog's lard.

salade, *sah-lad*, *s.f.*; salad.

salé, *sah-lai*, *adj.*, *m.*; { salted; corned; specifically, salt

salée, *sah-lai*, *adj.*, *f.*; } pork.

salamandre, *sah-lah-mangdr*, *s.f.*; a hot iron used for browning various dishes.

salicoque, *sah-le-cock*, *s.f.*; a prawn.

salmis, *sai-me*, *s.m.*; a highly finished hash, made with game, wild fowl, lobster or other choice meat, and savoury leaves prepared in either a rich gravy or sauce.

salpicon, *sal-pe-kong*, *s.m.*; means, literally, anything savory, such as truffles, tongue, mushrooms, sweet-breads, poultry or game that has undergone the process of mincing, preparatory to being mixed with bechamel, Allemande or Espagnole sauce. This material is then used for stuffing or forcing. *Francatelli*.

salsifis, *sah-se-fee*, *s.m.*; salsify.

sans, *sang*, *prep*; without; dstitute of.

sapa, *sah-pah*, *s.m.*; jelly; confection of grapes.

sarcelle, *sar-sell*, *s.f.*; teal duck.

sarrasin, *sah-rah-zaing*, *s.m.*; buckwheat; crêpe de sarrasin=buckwheat cakes.

sarriette, *sah-ryett*, *s.f.*; savory (a potherb).

sardine, *sar-dinn*, *s.f.*; sardine.

sirop, *se-ro*, *s.m.*; syrup.

sauce, *soess*, *s.f.*; sauce; sauce de champignons=ketchup; sauce homard=lobster sauce; sauce Robert=onion sauce; sauce onctueuse=rich sauce; sauce aux huitres=oyster sauce; sauce aux œufs=egg sauce; sauce financière=sauce Espagnole to which wine, truffles and cayenne have been added; sauce supreme=Allemande sauce to which consommé of chicken or game, butter and lemon juice have been added.

saucisse, *soe-siss*, *s.f.*; sausage.

sauge, *sohj*, *s.f.*; sage (a pot-herb).

saumon, *soe-mong*, *s.m.*; salmon; une hure de saumon - the head of a salmon; une darne de saumon or une tranche de saumon=a slice of salmon.

saumonneau, *soe-mo-no*, *s.m.*; a young salmon.

saumoné, *soe-mo-nai*, *adj.*, *m.*; { salmon; truite saumon-

saumonée, *soe-mo-nai*, *adj.*, *f.*; } née=salmon trout

saur, *sor*, *adj*, *m.*; { smoked; smoke-dried; hareng saur

sauze, *sor*, *adj.*, *f.*; } -red herring.

saute, *soe-tai*, *part.*, *m.*; { tossed; fried lightly and quick-

santee, *soe-tai*, *part.*, *f.*; } ly by turning or tossing over

frequently in a hot pan greased with a little fat.

sauter, *soe-tai*, *v.*; to "toss."

sauvage, *soe-vahj*, *adj.*; wild; un canard sauvage=wild duck; prunes sauvage=wild plums.

sec, *seck*, *adj.*, *m.*; } dry; de raisins secs=raisins or
seche, *sesh*, *adj.*, *f.*; } dried grapes; vin sec (literally,
"dry wine,")=wine in which all the sugar has been
converted into alcohol by fermentation. Vin sec
is the opposite of sweet wine.

seigle, *seyygl*, *s.m.*; rye; pain de seigle=rye bread.

sel, *sell*, *s.m.*; salt; à l'eau de sel=boiled in salt and
water.

selle, *sell*, *s.f.*; saddle; selle de mouton=saddle of mut-
ton.

semoule, *sai-mool*, *s.f.*; dough made from flour of the
finest quality, formed into small grains and baked;
the term is sometimes applied to groats and cracked
wheat.

serviette, *sair-vyette*, *s.f.*; napkin; à la serviette=served
on a napkin.

serre, *sair*, *s.f.*; a hot-house; a green-house; à la serre=
forced or early.

sesame, *sai-zamm*, *s.m.*; white Indian corn; hominy.

soèle, *soekl*, *s.m.*; a stand.

sole, *sol*, *s.f.*; a sole; a kind of flat fish; filet de sole au
gratin=slices of sole breaded and fried.

sorbet, *sor-bay*, *s.m.*; sherbet.

soucoupe, *soo-koop*, *s.f.*; a saucer.

soufflé, *soo-flai*, *part.*, *m.*; } literally, "blown up"; made
soufflée, *soo-flai*, *part.*, *f.*; } light, as eggs beaten to a
froth and hardened in that condition by heat.

soufflé, *soo-flai*, *s.f.*; a light kind of pudding usually
served as a remove to second course roasts. It is
made of any kind of farinaceous substance and the
white of eggs, and may be flavored either with
fruits, liqueurs or essences.

soupe, *soopp*, *s.f.*; soup; a very thin slice of bread;
assiette à soupe=a soup plate; soup au pois=pea
soup; soupe au lait=milk pottage; soupe au écre-
visses=bisque or crayfish soup.

sucré, *sookr*, *s.m.*; sugar; sucre d'orge=barley sugar;
sucre en poudre=powdered sugar.

sucré, *soo-krai*, *part.*, *m.*; } sugared; un verre d'eau su-
sucrée, *soo-krai*, *part.*, *f.*; } crée=a glass of sweetened
water.

surard, *soo-rah*, *s.m.*; elder-flower; vinaigre surard=
elder-flower vinegar.

surelle, *soo-rell*, *s.f.*; sorrel.

surlonge, *soor-longhj*, *s.f.*; sirloin; surloin; general though improperly, spelt *sirloin*. Surlonge is an old French word and means *upon or above the lo* and our word *surloin* is a literal translation of the French term. The common but erroneous mode of spelling the word is based upon a story which attributes the change to King Charles the Second who is said to have knighted the loin of beef in one of his merry moods, and given it the name, “*Loin*.”

surmulet, *soor-moo-lai*, *s.m.*; the gray mullet.

syrop, *se-ro*, *s.m.*; syrup.

table d'hôte, *tabl-dô*, *s.f.*; literally, “the landlord’s table”; an “ordinary”; a meal of several courses for which the price is a “lump” one, and not in detail, item by item. The latter is said to be “à carte.” The word “hôte” (host) means guest as well as landlord, and the Century Dictionary defines “table d’hôte” as *guest’s table*. We have adopted the definition given by the majority of French and English dictionaries—“landlord’s table.”

tafia, *tah-fyah*, *s.m.*; rum.

talmouse, *tah-mooz*, *s.f.*; cheese-cake.

tamis, *tah-mee*, *s.m.*; a sieve. Francatelli writes “tammy,” intending, we suppose, to Anglicise the word. As well might he call a salmis a *samm*. Tamis (in which the letter *s* is sounded) is an old English name for a sieve.

tanche, *tangsh*, *s.f.*; tench (a fish).

tapée, *tah-pai*, *s.m.*; dried fruit.

tartare, à la, *ah-la-tar-tar*, with tartar sauce. Tartar sauce is composed of yolks of eggs, pepper, salt, tarragon vinegar, salad oil and some chopped tarragon, chervil and shallot.

tarte, *tarft*, *s.f.*; a small pie of fruit or cream with no upper crust.

tartine, *tar-tinn*, *s.f.*; a slice of bread covered with butter or preserves.

tartlette, *tar-lett*, *s.f.*; a small tart; tartelettes au confitures=little tarts of preserves; tartelettes aux pommes=little apple tarts.

tasse, *tauss*, *s.f.*; a cup; a bowl; tasse à café=a coffee cup.

tassée, *tah-sai*, *s.f.*; a cupful.

terre, *tair*, *s.f.*; the earth.

terrapère, *ter-ah-pair*, *s.f.*; terrapin.

tête, *teft*, *s.f.*; head.

- tétraz, 'ai-trass, *s.m.*; a grouse. There are several species of grouse in this country. Thus we have ruffed grouse, known as partridge in some parts and as pheasant in others; the prairie chicken, which is a species of grouse; the spruce partridge or Canada grouse and the sage cock of the Western plains.
- thé, tai, *s.m.*; tea.
- thon, tong, *s.m.*, tunny (a sea fish).
- thonine, to-ninn, *s.f.*; pickled tunny.
- timbale, taing-bal, *s.f.*; literally, "a kettledrum"; a dish in the form of a kettledrum, in which certain articles are cooked and served; a sort of ragout; en timbale=served in a dish or pan such as has been described.
- tocane, to-khann, *s.f.*; wine that runs from the grapes without pressing.
- tomate, to-mat, *s.f.*; tomato.
- tortue, tor-too, *s.f.*; a turtle; tortue verte=green turtle; à la fausse tortue=mock turtle.
- tourte, toort, *s.f.*; a pie; tourte de pommes=apple pie; tourte de beautilles=giblet pie.
- tranche, trangsh, *s.f.*; a slice; a chop: tranche de bœuf=a slice of beef or beef-steak.
- truffe, troof, *s.f.*; truffle.
- truffé, troof-ai, *part.*; stuffed with truffles.
- truite, troo-it, *s.f.*; trout; truite saumoné=salmon trout.
- turban, toor-bang, *s.m.*; a turban: an ornamental entree made of force-meat and fillets of either game, poultry or fish.
- turbot, toor-bo, *s.m.*; turbot.
- turbotin, toor-bo-taing, *s.m.*; a small turbot.
- turlut, toor-too, *s.m.*; a field lark.
- un, ung, *indf. art., m.*;)
 une, unn, *indf. art., f.*;) a or an; one.
- vanille, vah-ne-yuh, *s.f.*; vanilla.
- veau, vo, *s.m.*; veal.
- velours, ruh-loor, *s.m.*; velvet.
- velouté, ruh-loo-tai, *adj.*; like velvet; velvety. Used in regard to sauces, etc., which have been made smooth or velvety by being passed through a fine sieve; specifically, "sauce veloute" is white sauce, and is one of the two grand stock sauces. See *espagnole*. Also a wine which is strong-bodied, smooth and deep-red colored, is said to be "vin velouté," or what the Irishman called "bottled velvet."
- venaison, ruh-nai-zong, *s.f.*; venison.

verjus, *vair-hjoo*, *s.m.*; verjuice.

vermicelle, *vair-me-sel*, *s.m.*; vermicelli.

verre, *vayr*, *s.m.*, glass.

vert, *vair*, *adj.*, *m.*; } green; fresh; vert-pré = green

verte, *vairtt*, *adj.*, *f.*; } meadow.

vierge, *vyiarhj*, *adj.*; virgin; huile vierge=oil which flows from olives without pressure, consequently the finest quality; miel vierge = virgin honey, or that which is stored in combs that have never been used for raising brood.

vin, *vaing*, *s.m.*; wine.

vinaigre, *ve-negr*, *s.m.*; vinegar.

vinaigrette, *ve-neg-rett*, *s.f.*; vinegar sauce; a cold sauce usually made with vinegar, oil, parsley and green onions.

vinette, *ve-nett*, *s.f.*; sorrel.

volaille, *vo-lah-yuh*, *s.f.*; poultry; potage à la volaille=chicken broth; potage à la purée de volaille=clear chicken soup; gombo de volaille passé=strained chicken gumbo; volaille au riz=chicken with rice.

vol au vent, *vo-lo-rang*, *s.m.*; literally, "a puff of wind"; a figurative expression applied to puff paste of the lightest kind; a kind of pastry made of game, fish or any delicate flesh, with raised borders formed of puff paste and served hot.









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